AMENDMENTS TO THE CLAIMS

1. (Original) A process for producing dry powders of one or more carotenoids, which comprises

   a) suspending one or more carotenoids in an aqueous molecular or colloidal solution of a mixture of trehalose and at least one protein-containing protective colloid and

   b) converting the suspension which has formed into a dry powder by removing the water and, if appropriate, additionally used solvents and subsequent drying, if appropriate in the presence of a coating material.

2. (Original) The process according to claim 1, wherein the suspension prepared in process step a) is ground before conversion into a dry powder.

3. (Original) The process according to claim 1, wherein the suspension in stage a) comprises the following steps:

   a_1) dissolving one or more carotenoids in a water-miscible organic solvent or in a mixture of water and a water-miscible organic solvent or

   a_2) dissolving one or more carotenoids in a water-immiscible organic solvent and

   a_3) mixing the solution obtained as in a_1) or a_2) with an aqueous molecular or colloidal solution of a mixture of trehalose and at least one protein-containing protective colloid, resulting in the hydrophobic phase of the carotenoid as nanodisperse phase.

4. (Currently amended) The process according to ~~any of claims 1 to 3~~ claim 1, wherein casein or a caseinate or mixtures thereof are used as protective colloid.

5. (Currently amended) The process according to ~~any of claims 1 to 4~~ claim 1, wherein the carotenoids used are oxygen-containing carotenoids.

6. (Original) The process according to any of claim 5, wherein the oxygen-containing carotenoids are compounds selected from the group consisting of astaxanthin, canthaxanthin, lutein, zeaxanthin, citranaxanthin and ethyl β–apo–8'–carotenoate.

7. (Original) A process for producing an astaxanthin dry powder, wherein

a) astaxanthin is dissolved in a water-miscible organic solvent or a mixture of water and a water-miscible organic solvent at temperatures above 30°C,

b) the resulting solution is mixed with an aqueous molecular or colloidal solution of a mixture of trehalose with casein or a caseinate or a mixture of trehalose with casein and a caseinate, and

c) the suspension which has formed is converted into a dry powder.

8. (Original) The process according to claim 7, wherein a mixture of trehalose and sodium caseinate is used as protective colloid in process step b).

9. (Currently amended) A carotenoid–containing dry powder obtainable by a process as defined according to ~~any of claims 1 to 8~~ claim 1.

10. (Original) The dry powder according to claim 9 with a carotenoid content of from 0.1 to 40% by weight.

11. (Original) The dry powder according to claim 10, comprising 10 to 25% by weight of astaxanthin.

12. cancelled

13. (New) A human food which comprises the carotenoid–containing dry powders as defined according to claim 9.

14. (New) A pharmaceutical which comprises the carotenoid–containing dry powders as defined according to claim 9.

15. (New) An animal feed which comprises the carotenoid–containing dry powders as defined according to claim 9.